



## Your Wedding at Rutland Hall

Nestled in the heart of England, Rutland Hall Hotel stands as an elegant backdrop for your special day. With breath-taking views across Rutland Water and surrounded by 70 acres of rolling countryside, our stunning venue combines natural beauty with sophisticated charm.

Our dedicated wedding team understands that every love story is unique. We offer a range of carefully curated packages, each designed to transform your vision into reality while ensuring every detail is perfectly planned.

### Four Simple Steps

At Rutland Hall Hotel we understand that your wedding is inimitably yours.

To create your memorable and magical wedding at Rutland Hall there are just four simple steps;

*One*

Settle on your numbers and venue location for each element of your day

*Two*

Pick your preferred wedding package

*Three*

Decide bedroom requirements

*Four*

Add personalised sparkle to make your day truly unique!

### Capacities

| Ceremony Location | Ceremony | Wedding Breakfast | Evening Reception |
|-------------------|----------|-------------------|-------------------|
| The Exton         | 120      | 60                | n/a               |
| The Burley        | 70       | 50                | n/a               |
| The Oakham        | 220      | 220               | 250               |
| The Pavilion      | 450      | 450               | 450               |
| The Terrace       | 250+     | n/a               | n/a               |

### Ceremony Room Hire

The Exton - £500

The Burley - £500

The Oakham - £750

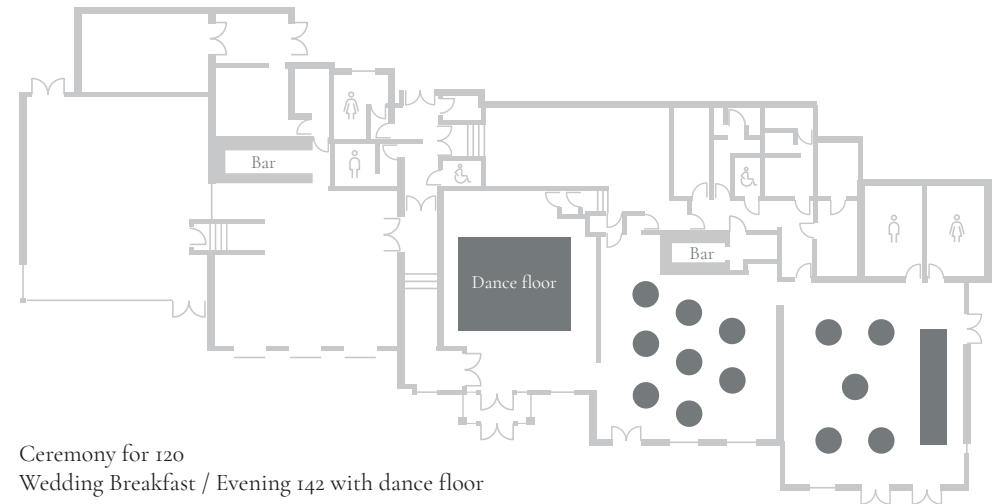
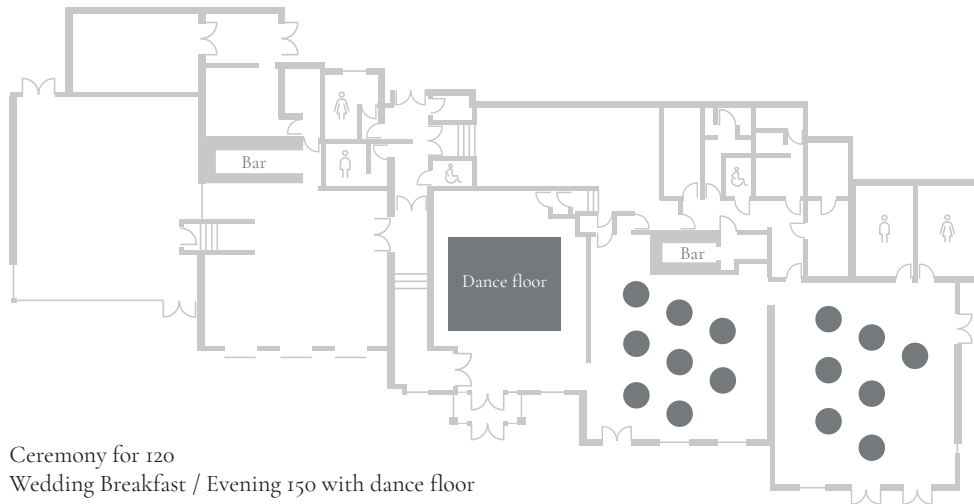
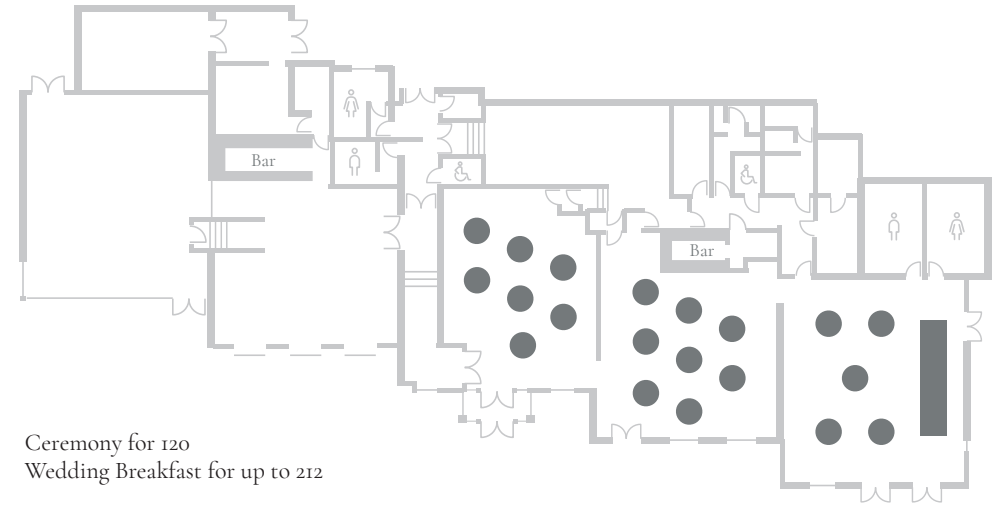
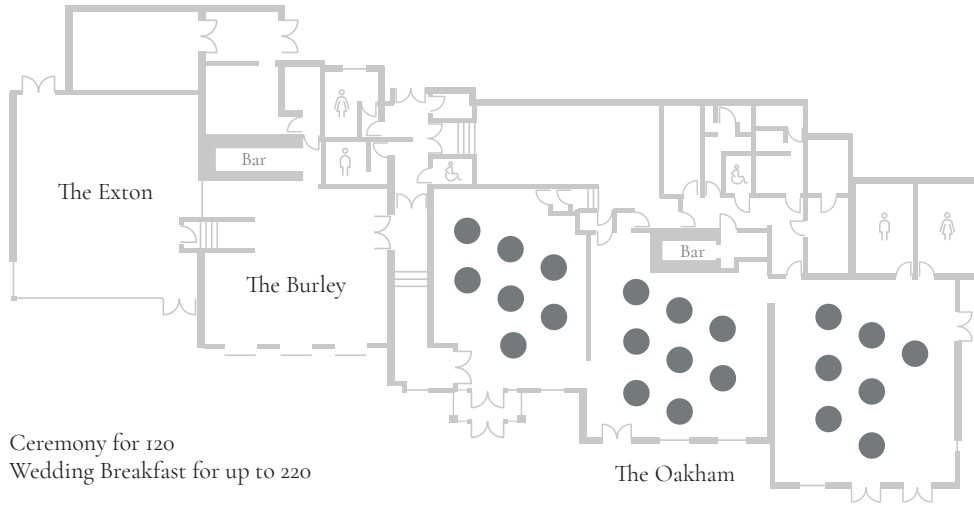
The Terrace - £950

with Exton, Burley or The Oakham wet weather

Civil ceremony arrangements must be made directly with the Registrars office. Ceremonies on The Terrace will be set with the outdoor chairs for up to 220 guests and front rows of Chivari when 250 guests. You will need to factor in chair hire for numbers over 250 guests.

## Lakeview Suite Layout

Table layouts are approximate and for illustration purposes, not to scale.



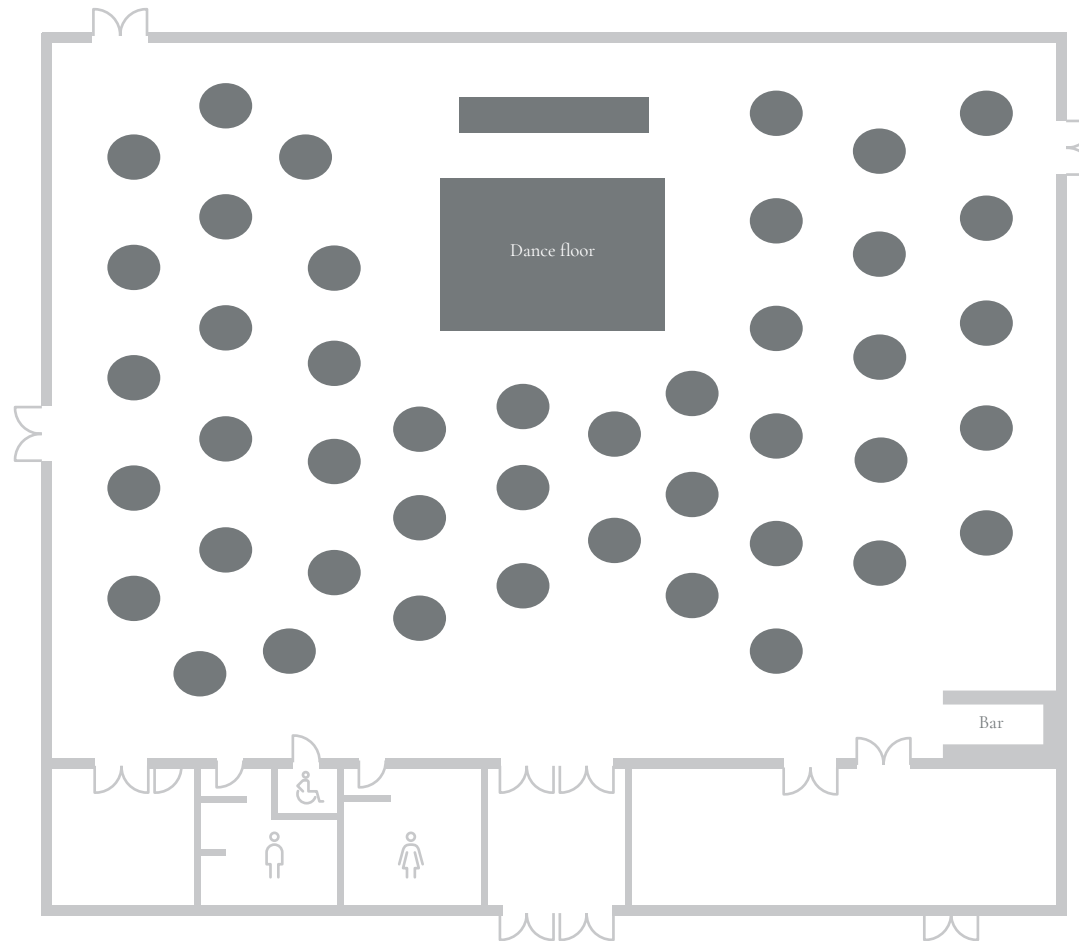
Rooms requiring a turnaround from ceremony to wedding breakfast or wedding breakfast to evening reception will need a minimum of 1 1/2 hour turnaround period and will increase for the higher capacity set ups.

Your wedding co-ordinator will advise of this time based on your numbers.

The Oakham can seat up to 220 guests with a round top table and 212 with a long top table. Round tables can seat up to 10 guests and a Long top table can seat up to 12 guests. The Oakham can also seat up 150 guests 'dinner dance' style where your dancefloor and entertainment can be pre-set prior to the meal. Capacities will vary should you require a larger set up within the room for decoration or entertainment.

## *The Pavilion Layout*

Table layouts are approximate and for illustration purposes, not to scale.



Wedding Breakfast 450 with dance floor

Your wedding co-ordinator will advise of this time based on your numbers. Round tables can seat up to 10 guests. The Pavilion can seat up to 450 guests where the dancefloor and entertainment can be pre-set prior to the meal. Capacities will vary should you require a larger set up within the room for decoration or entertainment.

# Wedding Packages

Our wedding packages have been carefully curated with you in mind.

All packages include your wedding breakfast and evening reception venue hire as well as white linen, crockery and traditional glassware, and as a cake stand and knife.

You will have our dedicated wedding co-ordinator in the lead up to your wedding and then a dedicated wedding host on your special day.

A complimentary Junior Suite is included for the wedding couple for the night of the wedding as well as a menu trial in advance of the day.

Choose from the Graceful, Elegance or Luxe package. You then have the option to bespoke your food & beverage package from our creative menus.

| Wedding Packages | April to September<br>Minimum 60 Guests | October to March<br>Minimum 60 Guests |
|------------------|-----------------------------------------|---------------------------------------|
| Graceful package | £145 per person                         | £125 per person                       |
| Elegance Package | £175 per person                         | £155 per person                       |
| Luxe Package     | £195 per person                         | £175 per person                       |

Our wedding packages are per person.

Additional pricing is available for children and additional evening guests.

Our menus are seasonal and subject to change.

You will select 3 canapés (where included) one starter, one main and one dessert for your set menu and for the children's menu.

A dietary menu will be confirmed for anyone your set menu is not suitable for.

Elegance canapés can be added to the Graceful package for £12 per person and Luxe canapés can be added for £15 per person

## Graceful

One reception drink per person

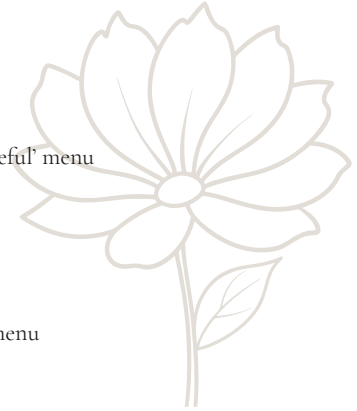
Three course wedding breakfast from the 'Graceful' menu

½ bottle of house wine per person

Jugs of iced lemon & lime water

Glass of sparkling wine for the toast

'Graceful' choice from the evening food menu



## Graceful Menu

### Starters

Caprese salad, baby mozzarella balls, heritage tomato, pickled red onion and pesto (ve\* v gf)

Rutland Hall pork terrine, sour dough toast, celeriac remoulade

Rutland cure Chalk, stream trout beetroot, horseradish, apple and seaweed cracker (gf)

### Mains

Roasted Norfolk chicken breast, with sage and onion crust, truffle butter sauce, fondant potato and roasted root vegetables

Slow cooked Grasmere pork belly, Rutland cider sauce, caramelised apple and swede mash, salt baked onion

Roasted haddock with clams, steamed leeks, new potatoes and parsley (gf)

Roasted caramelised shallot tart, vegan pecorino, pine nuts and watercress (ve gf)

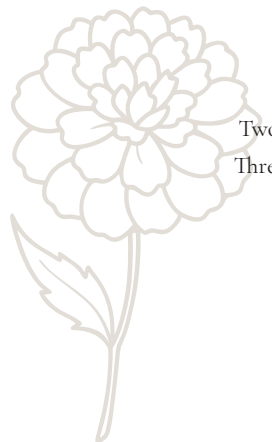
### Desserts

Chocolate and vanilla cream choux bun, orange gel and caramelised white chocolate sauce

Almond and pear Bakewell tart, raspberry sorbet

Coconut and pineapple fool, honey roasted granola (ve gf)

Cheeseboard - selection of 3 artisan British cheeses, with crackers, quince jelly and grape chutney £80 per table (based on 8-10 guests)



## Elegance

Two reception drinks per person and 'Elegance' Canapés  
Three course wedding breakfast from the 'Elegance' menu  
½ bottle of house wine per person  
Jugs of iced raspberry & lemon water  
Glass of sparkling wine for the toast  
'Elegance' choice from the evening food menu

### Elegance Menu

#### Canapés

Carrot tartar, white chocolate, hazelnut and smoked egg yolk jam (v)  
Grasmere pork, apple and Stilton roll and herb mustard mayonnaise  
Duck Bon Bon, sticky sauce and spring onion  
Salmon and dill fishcakes, and smoked leek purée  
Prawn toast, chilli jam

#### Starters

Goats cheese and curd beetroot salad, chicory, pear, crispy capers and fermented black garlic dressing (v ve\* gf)  
Bang bang chicken, peanut chilli and crispy vegetables, coriander (gf)  
Mackerel tartar on grilled toast, apple, horseradish mayonnaise and beach herbs

#### Mains

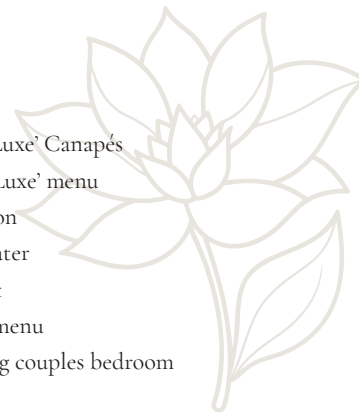
Braised beef shin and Yorkshire pudding, braising juices gravy, horseradish mash, roasted parsnip and braised red cabbage  
Confit Gressingham duck leg, carrot and orange chutney, haricot bean and smoked sausage casserole  
Herb crusted cod loin, grilled spring onions, haricot bean ragout and lemon oil  
Butternut squash and spinach Wellington, ratatouille and salsa verdi (ve gf)

#### Desserts

Sticky toffee pudding, toffee sauce, honeycomb and banana ice cream  
Chocolate and tonka bean pot, chantilly cream and biscotti  
Polenta and lemon cake, rum and raisin ice cream

Cheeseboard - selection of 3 artisan British cheeses, with crackers, quince jelly and grape chutney £80 per table (based on 8-10 guests)

## Luxe



Two 'Luxe' reception drinks per person and 'Luxe' Canapés  
Three course wedding breakfast from the 'Luxe' menu  
½ bottle of selected wine per person  
Jugs of iced pomegranate & pear water  
Glass of champagne for the toast  
'Luxe' choice from the evening food menu  
A bottle of champagne & chocolates in the wedding couples bedroom

### Luxe Menu

#### Canapés

Broccoli, goats' cheese and walnut parcels with pear purée (v)  
Beef tartar on onion bread, parmesan cream and gherkins  
Smoked Rutland sausage, shallot chutney and pickled mustard seeds  
Poached chalk stream trout on toast with horseradish and beetroot  
Cornish crab, crispy caper and samphire tarts

#### Starters

Caramelised onion and croissant bread and butter pudding, potato and Baron Bigod cheese mousse, sage and crispy potato  
Lobster, prawn and avocado cocktail, Bloody Mary sauce and sea fennel (gf)  
Chicken, ham hock and duck liver terrine, date purée, toasted brioche and bitter leaf salad

#### Mains

36 day dry age fillet of beef Wellington, sauce bordelaise, roasted shallot and caramelised turnip purée  
Herb roasted rack of lamb, pea purée, roasted fennel and black olive lamb sauce  
Steamed Cornish halibut and Cornish crab mousse, spinach, confit potato, seaweed butter sauce (gf)  
Grilled Hen of the Woods mushrooms and fresh truffle, rosti potato, Swiss chard and poached hen's egg (v gf df)

#### Desserts

Crème caramel, prunes soaked in Armagnac (gf)  
Organic chocolate and caramel shortbread tart, passion fruit, cream Chantilly and gold leaf  
Basque cheesecake, rhubarb and ginger compote

Cheeseboard - selection of 3 artisan British cheeses, with crackers, quince jelly and grape chutney £80 per table (based on 8-10 guests)



## Children's Package

Two glasses of fresh fruit juice for drinks reception

Two canapés during drinks reception

Three course meal

Elderflower spritz for the speeches

£35 per child (up to the age of 12)

## Children's Menu

### Starters

Roasted tomato soup, bread and butter

Vegetable sticks, hummus dip

Garlic bread with cheese

### Mains

Chicken burger, brioche bun, fries

Rutland sausage, chips and beans

Cheese and tomato pizza

### Desserts

Yorvale ice-cream pots

Choose from Double chocolate chip, strawberry sensation, caramel, dairy vanilla, mango & coconut dairy free ice cream

Chocolate brownie sundae with Nutella sauce

Hot waffle, vanilla ice-cream and chocolate sauce

## Evening Food

Celebrating is hard work! Keep your guests in the party mood, sustained with delicious evening food. Choose your package menu from the dishes below. Additional items and evening guests will be priced per person as stated.

### Graceful

Select 1 dish from 'street food' and 3 salads

### Elegant

Select 2 dishes from 'street food' or burger, and 5 salads

### Luxe

Select 2 dishes from the below and 7 salads

### Street Food

Bratwurst sausage hot dog, caramelised onions, sauerkraut and currywurst sauce £9

Curry Box - A choice of lamb or chicken biryani served with raita and chapati £13.50

Korean Box - Korean fried chicken, sesame seeds, spring onions, white rice and prawn crackers £14.50

Fish Box - Lemon sole goujons, chunky chips, mushy peas, tartar £12.50

Mac n' Cheese Pot - Bacon or onion crumb £14.50

### Burger

Minced beef brisket and marrow burger box, smoky bacon, Emmental cheese, tomato, gem lettuce, Koffman fries and beetroot ketchup £16.50

### Hog Roast

Hog Roast served from the spit, crackling, stuffing, brioche rolls and apple sauce £18.50

### Graze Board

Selection of cured meats and cheeses, pork pie, olives, tomato, vegetable crisps, chutneys, breads and crackers £26

### Salads

#### Coleslaw

Pickled beetroot, feta and roasted walnut

Classic caesar salad

Mixed salad leaf, honey mustard dressing, croutons

Rocket, tomato, parmesan

Pink fir potato salad

Couscous, red onion, herbs, olive and pomegranate salad

All £5

### Cheeseboard

Selection of 3 artisan British cheeses, with crackers, quince jelly and grape chutney £80 p/10 guests

All evening food options can be tailored to cater for vegetarians and any other dietary requirements. All evening guests must be catered for.

# *The Finer Detail*

## **Minimum numbers:**

Our wedding packages are subject to a minimum of 60 guests. Maximum numbers also apply based on venue capacity.

## **Payment Schedule:**

A non-refundable deposit of £1,500 is required upon confirmation with a further non-refundable payment schedule of:

- 9 months prior: 50% of pre-booked balance
- 6 months prior: 25% of pre-booked balance
- 3 months prior: 25% of pre-booked balance
- 1 month prior: 100% of pre-booked balance

Additional charges within one month must be settled in advance of arrival.

## **Accommodation:**

A complimentary Junior Suite is included in the wedding packages. This is subject to availability at time of confirmation and may be replaced with an alternative standard room.

Up to 10 rooms are available to book at time of confirmation for a special wedding rate. These rooms can be allocated by the wedding couple but settled by the guests in advance.

## **Contract:**

A contract with the booking terms & conditions will be sent once the initial deposit has been received. If you would like a copy of these in advance please ask your wedding manager.

## **Frequently Asked Questions:**

Your wedding manager can provide a list of Frequently Asked Questions to help in your wedding planning. Any questions regarding Rutland Hall wedding packages and policies or the feasibility of specific requirements or requests should be raised prior to the deposit being sent or before the contract is signed at the latest.



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